



IRON GATE

• THE FAMILY TABLE •

Four course menu 95 per person Wine pairings 75 per person

Our Family Table menu includes everything from tonight's meze and your choice of one dish from each of the remaining courses to be enjoyed by the table. À la carte available as noted.

..... TONIGHT'S MEZE

OUR DAILY FOCACCIA *meyer lemon, kalamata olive, red onion, feta* 15

OAK GRILLED CHESAPEAKE OYSTERS *pickled shallot, calabrian chili, goat's milk butter* 18

BLUEFIN TUNA CRUDO *pickled mustard, roasted brassica, garlic aioli* 19

HEARTH KISSED SQUASH *goat cheese mousse, spiced seeds, shaved pear, mustard maple vinaigrette* 18

ROASTED HALLOUMI *pommegranate, vin cotto, honey* 18

..... II
..... (choose one)

ROASTED MUSHROOM "CARBONARA" *housemade campanelle, pecorino, garlic bread crumbs* 28

TAGLIATELLE WITH PORK RAGU *braised horst pork, hand cut pasta, pecorino sardo* 30

..... III
..... (choose one)

OAK GRILLED ROCKFISH *pumpkin purée, crispy brussels sprouts, pear mostarda* 36

MEDITERRANEAN OCTOPUS *braised gigantes beans, winter greens, pickled mustard* 33

HEARTH ROASTED ARROWHEAD CABBAGE *local brassica, pinenuts, golden raisins, smoked polenta agnolotti* - 30

IG MIXED GRILL *syros pork sausage, lamb chop, amish chicken leg, bison flank, crispy potatoes, house pickles, tzatziki, parsley salad, and pita* - \$20 supplement - 75

..... IV
..... (choose one)

CHOCOLATE AND CARAMEL *feuilletine crunch, vanilla cookie, sweet cream ice cream* 19

PISTACHIO *ice cream, praline, brittle, financier* 16

TRIO OF LOCAL CHEESES *raisin nut bread, candied hazelnuts, seasonal preserves* 18



CHEF PARTNER ANTHONY CHITTM / CHEF DE CUISINE JAMES COLLURA

GLUTEN FREE ALTERNATIVES ARE AVAILABLE FOR AN ADDITIONAL 2., PLEASE ASK YOUR SERVER FOR DETAILS

TWENTY PERCENT GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



• WINE BY THE GLASS •

SPARKLING

- SANTA MARIA LA PALMA, ARAGOSTA SPUMANTE 15 / 60
vermentino, sardinia, italy, nv
- KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC 15 / 60
xinomavro, amyndeon, macedonia, greece, 2021

WHITE

- KARAMOLEGOS, FEREDINI 17 / 68
assyrtiko, santorini, greece, 2020
- COTTANERA, ETNA DOC 18 / 72
carricante, etna bianco, mt. etna, italy, 2022
- ALBERTO LONGO, LE FOSSETTE 18 / 72
falanghina, puglia igt, italy, 2022
- TENUTA DI CASTELLARO, BIANCO PORTICELLO 17 / 68
carricante / moscato bianco, lipari island, sicily, 2021

- AIVALIS, BARREL FERMENTED 15 / 60
assyrtiko, nemea, greece, 2021

SKIN CONTACT / ROSÉ

- TSELEPOS, BLANC DE GRIS, ORANGE 15 / 60
moschofilero, peloponnese, greece, 2021
- TROUPIS WINERY, HOOF & LUR, ORANGE 15 / 60
moschofilero, mantinia, peloponnese, greece, 2018
- DOMAINE ZAFEIRAKIS, ROSÉ 17 / 65
limniona, tyrnavos, greece, 2020

RED

- SCALA, CIRO CLASSICO DOC, SUPERIORE 15 / 60
gaglioppo, calabria, italy, 2022
- PIETRAVENTOSA, VOLERE VOLARA 19 / 76
primitivo, puglia igt, italy, 2021
- TERRA COSTANTINO, ETNA DOC 19 / 76
nerello mascalese / nerello cappuccio, mt. etna, sicily, 2021
- ARGATIA 18 / 72
xinomavro, naoussa, greece, 2018
- AZIENDA AGRICOLA, SAN SALVATORE, CERASO 19 / 76
aglianico, campania igt, italy, 2021
- KONTOZISIS ORGANIC VINYARDS, A-GRAFO 18 / 72
limniona, karditsa, greece, 2017
- BAIRAKTARIS, OLD MONOLITHOS 19 / 76
agiorgitiko, peloponnese, greece, 2018
- PAPARGYRIOU, LE ROI DES MONTAGNES 19 / 76
cabernet sauvignon/mavrodaphne/touriga nacional

COCKTAILS

- NICOLAKI**
*vodka, greek yogurt, honey,
lemon, rosemary*
17
- DIEGO'S FRESCO**
*tequila, don ciccio figli finochietto,
solerno blood orange, lime*
18
- SMOKE GETS IN YOUR RYE**
*rye, mezcal, averna, vermouth,
hellfire shrub, pinch salt*
20
- ASTORIA**
*sesame washed bourbon, greek
vermouth, mt. olympus tea, assyrtiko*
20
- BAKLAVA NEEDS BEES**
*brown butter washed barr hill
gin, pistachio honey orgeat,
don ciccio figli nocino, rose
water*
22
- I'M BASIC -- ALLY GREEK**
*vodka, pomegranate, athens
rosevermouth, bergamot,
lemon*
21
- LEFT OF SPRING**
*dissent gin, mastiha, genepy,
lime*
19
- CIAO NAPOLEON!**
*tequila, casoni 1814, lime,
strega, cachaca*
18

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS
GUIDED BY WINEMAKERS AND SOMMELIERS
FOLLOW US @IRONGATEDC AND JOIN OUR MAILING LIST FOR
EVENT ANNOUNCEMENTS, SPECIALS AND MORE

BEER & CIDER

- SEPTEM SATURDAY'S 10**
porter
greece | 5.5% | 11.2 oz bottle
- SEPTEM SUNDAY'S 10**
blonde ale with honey
greece | 6.5% | 11.2 oz bottle
- SEVEN ISLAND DAWN OF THE HOPHEADS 12**
hazy double ipa
greece | 8.0% | 16 oz. can
- OXBOW LUPPOLO 9**
italian pilsner / maine
5.0% / 16 oz.
- BROOKLYN SPECIAL EFFECTS PILS 8**
non-alcoholic german pilsner
new york | 0.5% / 12 oz. can
- BLUE JACKET LOST WEEKEND 10**
d.d.h ipa with citra hops
d.c. | 7.0% | 16 oz
- BIRRIFICIO BALADIN NAZIONALE 12**
italian blonde ale
italy | 6.5% | 11.2 oz bottle
- AVAL ROSE 8**
cider
france | 5.0% | 12 oz can
- ORVAL TRAPPIST ALE 12**
belgian ale
belgium | 6.2% | 12 oz. bottle